

- Food irradiation is largely about protecting the profitability of the factory farming system. Irradiation would give factory farming and inhumane slaughterhouses a few more years of profit before irradiation-resistant bacteria put meat irradiators out of business.

What is food irradiation? The term describes the process of exposing fresh food to gamma radiation for the purpose of killing bacteria which can cause food spoilage and/or food poisoning (e.g., E-coli) to consumers. The source of gamma radiation could be an x-ray type machine or actual radioactive material - usually cobalt 60 or cesium

137, both of which are highly toxic," according to knowledgeable authorities.

the FDA is currently seeking comments on whether to eliminate the current requirement to label foods that have been irradiated and also what kind of labeling should be required.

Although T. DALANEY DISAGREE with the use of chemicals used on food from seed growth to harvest AND IRRADIATION to market. IF these processes used, labeling should be required AND the use of MSG used in processing ARTIFICIAL AND REFINED FOODS.

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98N-1038

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* Return Reply Requested *